



Cometa Fiano Sicilia Menfi DOC 2022

BACKGROUND

Planeta's journey began at Sambuca di Sicilia, on the estate owned by the family since the 1600s. Here, three enthusiastic young Sicilians, Alessio, Francesca and Santi Planeta, under the guidance of Diego Planeta, began their winemaking venture in the mid-1980s. Subsequent years were spent matching the extraordinarily diverse Sicilian soils with both indigenous and international varieties. Planeta today encompasses six distinct wine estates in five regions across Sicily; Ulmo at Sambuca di Sicilia, Dispensa at Menfi, Dorilli at Vittoria, Buonivini at Noto, Sciara Nuova on Etna at Castiglione di Sicilia, and the newest addition, La Baronía at Capo Milazzo. Each vineyard site is carefully cultivated with grapes that best compliment the local terroir. A great white wine from southern Italian grapes, able to compare with the world's great white wines; this was the initial project. Thus in the 1990's began the experiments with Fiano, an ancient noble variety from Campania. Intense and fruity aromas, its great structure and minerals today make it one of southern Italy's points of reference for white wine. All of the company's activities have a single theme; environmental sustainability. Planeta engages in the use of solar panels and biomass production, principally pruning residues to produce energy, reusing and recycling of all materials used in the production cycle, and the exclusive use of recycled paper for packing and printed materials. Because the land is a collective benefit, Planeta considers it is a duty to make every effort in preserving it.

TERROIR & VINTAGE NOTES

Hidden within the Menfi hills and with 160 hectares of vineyard, the Menfi territory is up to an altitude of 400 metres, and holds the largest extent of our vineyards. This single-variety Fiano comes from lime-chalk soils which contribute to the enhancement of the aromatic markers of Mediterranean macchia distinctive to this variety.

WINEMAKING & AGING

Harvesting took place from August 30–September. After normal harvesting, a careful destalking, soft pressing and static sedimentation at low temperatures; fermentation at 15°C, in stainless steel on fine lees, where it remains until bottling.

TASTING NOTES

Delicate aromas of chamomile and mandarin and a mineral palate with vibrantly savoury traces which quiver and quench. A silky tactile finish with a refined aftertaste of ripe apricot, of almond flowers and basil flowers. Pair this with some freshly caught and grilled snapper.



750ML



PLANETA

ORIGIN

Sicilia Menfi DOC, Sicily, Italy

GRAPE VARIETIES

100% Fiano

SIZES

750ml

TECHNICAL DETAILS

ABV: 13.5%, TA: 5.25, Ph: 3.3, Closure: Cork

WINEMAKER

Patricia Toth



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